Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 22% will be added to all food and beverage items. A $75 labor fee will be added to meal events under 25 people.

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Welcome to The Edgewater, MADISON’S PLACE for corporate meetings, special occasions and unforgettable events. Our creative culinary team offers you the artistry of some of the best chefs and catering professionals in the region, boasting a team of over 80 specialists who combine their expertise in event planning, menu development and execution, banquet service and meeting facilitation to deliver flawlessly. No detail is missed. We are ingredient-driven and market-inspired, taking the best of the season, the state and the region to create authentic dishes our guests ask for by name. Our philosophy with this menu is to bring our guests restaurant-quality food in a banquet setting, delivering a culinary experience that is only matched by sweeping lake views from our urban resort. Whether you’re planning a corporate event or a personal milestone gathering with cherished friends and family, this is the place.
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**BREAKFAST BUFFETS** *(minimum of 25 guests, please)*

Each served with chilled fresh orange, ruby red grapefruit and cranberry juices, Barriques locally roasted coffee, decaffeinated coffee, Rishi Tea, honey and lemon

**MARSHALL PARK | $19/person**

Seasonal, sliced fresh fruit and berries

Breakfast breads and pastries, with sweet cream butter, preserves and marmalade

**PICNIC POINT | $23/person**

Seasonal, sliced fresh fruit and berries

Yogurt bar: non-fat Greek yogurts, granola, variety of nuts, berries and local raw honey

Assortment of Gotham bagels with whipped plain and chive cream cheese

**LANGDON | $28/person**

Seasonal, sliced fresh fruit and berries

Breakfast breads and pastries, with sweet cream butter, preserves and marmalade

Fluffy scrambled eggs with chives (egg substitutes available)

Smoked bacon, sausage, turkey sausage, turkey bacon or chicken sausage (choice of 1)

Smoked paprika-scented marbled potatoes with peppers and onions

**MAPLE BLUFF | $32/person**

Exotic fruit salad with basil, mint and honey-lime drizzle

Yogurt bar: non-fat Greek yogurts, granola, variety of nuts, berries and local raw honey

Vegetable frittata with seasonal vegetables

Smoked bacon, sausage, turkey sausage, turkey bacon or chicken sausage (choice of 2)

Gotham bagels and lox with whipped plain and chive cream cheese, tomatoes, cucumbers, capers and red onions
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**BREAKFAST BUFFET ENHANCEMENTS**
*(one dozen minimum required)*

**SPECIALTY EGGS**

Fluffy scrambled eggs with chives | $6/person

Spinach and feta quiche, oven-roasted tomatoes and asparagus | $8/person

Egg white vegetable frittata with fresh goat cheese, chicken and apple sausage | $9/person

Egg scramble with chorizo, seasonal vegetables, corn tortilla and ranchero salsa | $12/person

**BREAKFAST SANDWICHES | $6 each**

Croissant, scrambled eggs, shaved ham, watercress aioli and Brie

English muffin, scrambled eggs, house-made spicy turkey sausage and Wisconsin smoked gouda

Gotham bagel, sunny side up egg, arugula, boursin cheese and sundried tomato jam aioli (served open-faced)

**BREAKFAST BURRITOS | $6 each**

Soft-flour tortilla, scrambled eggs, chorizo or chicken, pepper jack cheese, diced onions, bell peppers and tomato salsa

**ACTION STATIONS**

**CHEF-MADE-TO-ORDER OMELETTES**

Diced ham, chopped smoked bacon, onions, mushrooms, red and green bell peppers, spinach, tomatoes and shredded cheddar cheese (egg whites and egg substitutes available on request)

$10/person + $75 Chef-required fee

**CHEF-MADE-TO-ORDER WAFFLES**

Anderson’s maple syrup, whipped sweet cream butter

$8/person + $75 Chef-required fee

**Enhanced waffle toppings | + $3/person**

Fresh seasonal berries, chocolate shavings, whipped cream and pecans
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**BREAKFAST BUFFET ENHANCEMENTS**
*(one dozen minimum required)*

**FRENCH TOAST | $7/person**
Anderson’s maple syrup, whipped sweet cream butter and fresh berries

**BAGELS AND LOX $12/person**
Gotham bagels and lox with whipped plain and chive cream cheese, tomatoes, cucumbers, capers and red onions

**OATMEAL | $6/person**
Steel-cut oatmeal, raisins, honey, nuts and brown sugar

**BREAKFAST MEAT | $4/person**
Smoked bacon, sausage, turkey sausage, turkey bacon or chicken sausage (choose one)

**EXOTIC FRUIT SALAD | $5/person**
Seasonal exotic fruits with basil, mint, and a honey-lime drizzle

**YOGURT PARFAITS | $6/person**
Non-fat Greek yogurt, mixed berries, house-made granola, lemon, local honey and vanilla mascarpone
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**PLATED BREAKFASTS**

**PLATED AND SERVED BREAKFAST DISHES**

*Each served with Barriques locally roasted coffee, decaffeinated coffee, Rishi Tea, honey, lemon and breakfast breads*

Fluffy scrambled eggs, Hook’s one-year cheddar, smoked paprika scented potato and herbs and bacon  
$18/person

Traditional Brioche French toast, maple butter and seasonal berries  
$19/person

Quiche with fresh green salad, basil balsamic dressing. Choice of: Cured-chorizo and cheddar or roasted tomato, spinach and gruyere  
$18/person

Traditional eggs benedict with Canadian bacon, house potatoes and grilled asparagus  
$22/person

Enhanced Benedict options:  
Pepper-spiced pork belly $26/person  
Crab cake $28/person  
Portabella mushroom $20/person

**PLATED AND SERVED BREAKFAST ENHANCEMENTS**

Exotic fruit salad, basil, mint, and a honey-lime drizzle  
$7/person

Smoked bacon, pork sausage links, turkey bacon, or chicken sausage  
(choose one) $6/person

Individual yogurt parfait with mixed berries, house-made granola, lemon, and vanilla mascarpone and local raw honey  
$8/person
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**LUNCH BUFFETS**

Each served with Barriques locally roasted coffee, decaffeinated coffee and iced tea.

**THE FARMERS’ MARKET PICNIC | $26/person**

Make-your-own salad bar: mixed greens, spinach, eggs, mushrooms, bacon, chickpeas, shredded cheddar cheese, cucumbers, radishes, cherry tomatoes, broccoli, red onions, croutons and carrots.

Choice of dressings: House-made ranch, basil vinaigrette or roasted red pepper vinaigrette.

Grilled asparagus with orange zest, pecorino and EVO

Chilled grilled chicken salad with sundried tomatoes, lemon and artichokes.

Tuna salad with lemon mayonnaise.

Locally baked focaccia and ciabatta rolls.

Seasonal fruit tarts.

**Soup Enhancement | +$5/person**

- Butternut squash soup
- Cannellini bean and tomato soup with Tuscan kale
- Coconut curry soup
- Lentil soup
- Mushroom bisque
- Sweet corn bisque
- Tomato basil soup
- Tortilla soup (toppings on side)

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**OFF THE SQUARE DELI | $28/person**

- Roasted potato salad with herb bacon vinaigrette
- Penne pasta pesto salad
- Cornichons, peppadews, Kalamata olives and marinated artichokes.

- Sliced house-made beef sirloin, smoked ham and honey-roasted turkey
- Sliced cheddar, pepper jack and Havarti cheese

- Sliced red onion, tomatoes, locally farmed lettuce, mayo and mustards
- House-made fried russet potato chips
- Fresh baked sourdough, marble rye and multigrain bread
- Assorted brownies and cookies

**SUPERFOODS BUFFET | $25/person**

Choice of lentil or tomato basil soup.

- Quinoa salad with apple cider vinaigrette, roasted grape, apricots and zucchini

- Mini veggie sliders, black bean patty, chipotle sauce, pickled vegetables

- Lemongrass poached chicken salad in a lettuce cup

- Grilled seasonal vegetable platter

- Coconut dream bars with dark chocolate and coconut cream

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**LUNCH BUFFETS**
*Each served with Barriques locally roasted coffee, decaffeinated coffee and iced tea*

**THE MED | $38/person**
Baby romaine lettuce, cucumber, olives, cherry tomato, red onion, feta cheese and oregano vinaigrette

Grilled vegetable platter
Orzo pasta salad with feta, cucumbers and sundried tomatoes

Roasted turmeric scented chicken with fennel and tzatziki sauce
Pan seared sea bass with white wine tomato basil sauce

Grilled pita bread with paprika-lemon essence

Mini olive oil cakes with fresh berries

**FIESTA MEXICANA BUFFET | $32/person**
Elote corn salad with chopped romaine

Tortilla soup with cilantro, avocado and crispy tortillas (on the side)

Lime-cilantro marinated grilled chicken, peppers and onions

Guajillo marinated flank steak with green chilies

Mexican rice
Corn and flour tortillas
Guacamole, salsa fresca, sour cream, Chihuahua cheese and tortilla chips

Churros with spicy cinnamon chocolate dip
Rumchata cheesecake with dulce de leche

**THE EDGEWATER TRIO | $30/person**

**Soup (choose one):**
Butternut squash soup
Cannellini bean and tomato soup with Tuscan kale
Coconut curry soup
Lentil soup
Mushroom bisque
Sweet corn bisque
Tomato basil soup
Tortilla soup (toppings on side)

**Salad (choose one):**
Arugula salad, shaved fennel, hazelnuts, pecorino, radishes and basil vinaigrette

Mixed greens and caprese salad with balsamic vinaigrette

Caesar salad - romaine lettuce, Caesar dressing, SarVecchio cheese and croutons

**Sandwiches (choose two):**
Bahn Mi Sandwich with pork belly or shrimp, pickled vegetables, cilantro and ginger-garlic aioli

Grilled pesto chicken sandwich on ciabatta roll with sundried tomato jam, goat cheese and arugula

Guajillo flank steak sandwich on baguette with Chihuahua cheese, pickled red onions, Guajillo aioli and guacamole

Curry chicken salad roti wrap

**Dessert Enhancement +$4/person (choice of one):**
Lemon meringue or seasonal fruit tarts
Chocolate mousse cups
Assorted cookies
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**LUNCH BUFFETS**

*Each served with Barriques locally roasted coffee, decaffeinated coffee and iced tea*

**RUSTIC PICNIC | $35/person**

- Creamy coleslaw
- Sweet potato salad with bacon and cranberries
- Fresh jalapeno cornbread with honey butter
- Crispy house-fried chicken
- Seasonal fruit turnovers
- 7 Up pound cake with berry compote

**Enhancement | Chicken and waffle station**

- Buttermilk cornmeal waffles made to order
- + $10/person and $75 attendant fee

**TAILGATE 2.0 | $36/person**

- White wine beef chili
- Carr Valley fried cheese curds, Aleppo chili-ranch sauce
- Mini brat corn dogs with spicy mustard
- Wisco Castle Slider with white cheddar goat cheese, caramelized onions, and Dijon aioli
- Sweet potato gaufrettes

**VIA ROMA ITALIAN | $33/person**

- Ciabatta garlic bread and fresh focaccia
- Cannellini bean and tomato soup with Tuscan kale
- Arugula and spinach salad with hazelnuts, shaved fennel, radish, lemon zest and Italian vinaigrette
- Caprese salad with buffalo mozzarella, basil and balsamic reduction
- Vegetarian lasagna with mushrooms, pecorino and Swiss chard
- Cavatappi pasta Bolognese
- Tiramisu
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MAKE YOUR OWN LUNCH BUFFET |
$38/person

Served with Barriques locally roasted coffee, decaffeinated coffee, iced tea and house-baked dinner rolls

Soup | Choose one:
- Butternut squash soup
- Cannellini bean and tomato soup with Tuscan kale
- Coconut curry soup
- Lentil soup
- Mushroom bisque
- Sweet corn bisque
- Tomato basil soup
- Tortilla soup (toppings on side)

Salad | Choose one:
- Caesar salad - romaine lettuce, Caesar dressing, SarVecchio cheese and croutons
- Garden vegetable salad with balsamic dressing
- Romaine Greek salad with feta, spinach and chopped egg salad with basil vinaigrette

Entrees | Choose two:
- Grilled chicken breast with creamy polenta and eggplant caponata
- Cavatappi bolognese
- “Wake Me Up” brown sugar and coffee rubbed flank steak, roasted fingerling potatoes, wilted arugula
- Grilled salmon al romesco

Dessert | Choose one:
- Lemon meringue tarts
- Chocolate mousse cups
- Assorted cookies
- Seasonal fruit tarts

BOXED LUNCH OPTIONS
Each sandwich is packed in a box with a bag of chips, side salad, whole fruit, freshly baked cookie, condiments, napkin and flatware.
Price includes can of soda or bottle of water.

- Roast beef, arugula and horseradish basil sauce on a focaccia roll $23
- Grilled chicken salad sandwich with tomato, artichoke and mayo on a ciabatta bun $21
- Grilled vegetables, garlic hummus and Havarti on french bread $20
- Honey ham, provolone cheese, mustard mayo, julienne lettuce and pickled vegetables on french bread $22
- Smoked turkey breast, arugula and Boursin on marble rye bread $22
PLATED AND SERVED LUNCHES
Includes choice of soup or salad, bread service, Barriques locally roasted coffee, decaffeinated coffee and iced tea. An additional $3 per person fee will apply for each additional entrée selection. (other than vegetarian choice).

SOUP
Butternut squash soup
Cannellini bean and tomato soup with Tuscan kale
Coconut curry soup
Lentil soup
Mushroom bisque
Sweet corn bisque
Tomato basil soup
Tortilla soup

SALAD
Mixed green salad with poached pears, candied pecans, goat cheese crumbles and pear vinaigrette
Caprese salad - Roma tomatoes, fresh mozzarella and basil olive oil
Hearts of romaine, cucumber, olive, cherry tomato, red onion, feta and oregano vinaigrette
Caesar salad - romaine lettuce, Caesar dressing, SarVecchio cheese and croutons
Arugula salad with shaved fennel, pickled radish, pecorino dust, hazelnut essence and basil vinaigrette

WARM ENTRÉES
“Wake Me Up” brown sugar and coffee rubbed 6oz. steak, roasted fingerling potatoes, wilted arugula, chimichurri and pickled shallots $35
Miso marinated salmon, ginger-scented bok choy and forbidden black fried rice $30
Pan seared Great Lakes walleye pike with green goddess coulis, haricot verts and corn potato hash $32
Grilled chicken with creamy polenta and eggplant caponata $28
Seasonal vegetable cavatappi with marinara and shaved pecorino $25
Braised beef short ribs with roasted mashed potatoes and asparagus $32

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**SOUP AND SALAD SERVED LUNCHES**

*Includes bread service, Barriques locally roasted coffee, decaffeinated coffee and iced tea.*

**SOUP**
- Butternut squash soup
- Cannellini bean and tomato soup with Tuscan kale
- Coconut curry soup
- Lentil soup
- Mushroom bisque
- Sweet corn bisque
- Tomato basil soup
- Tortilla soup

**SALAD ENTRÉES**
- Caesar salad - romaine lettuce, Caesar dressing, SarVecchio cheese and croutons $20
  - With grilled chicken breast $26
  - With sautéed shrimp $28
  - With lobster $42

- Cobb Salad - bacon, grilled chicken, tomatoes, blue cheese, chopped egg, avocado and Green Goddess dressing $26

- Flank steak salad watercress and radish, tomatillo and cilantro coulis $28

- Lemongrass poached chicken salad, pickled radish, cucumbers and carrots, soba noodles and ginger-pineapple dressing $25

**SERVED LUNCH DESSERTS**
- Strawberry shortcake $8
- Seasonal cheesecake with Chantilly cream $8
- Flourless chocolate cake $8
- German chocolate cake $8
- Edgewater’s “Old-fashioned” cake $8
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**A LA CARTE BEVERAGES**

- Barriques locally roasted coffee and decaffeinated coffee | $40/gallon
- Freshly brewed iced tea | $32/gallon
- Rishi tea: herbal, green and black | $4 each
- Assorted fruit juice | $16/liter
- Fresh fruit-infused water: cucumber, strawberry mint or citrus | $5/gallon
- Lemonade | $32/gallon
- Bottled fruit juice | $4 each
- LaCroix sparkling water | $4 each
- Bottled water | $3.75 each
- Soft drinks | $3.75 each
- Naked Juice | $5 each

**A LA CARTE FOOD**

- Assortment of Greek yogurt | $5 each
- Fresh crudité vegetables and dip | $5/person
- Yogurt parfait with berries, granola and honey | $6 each
- Wisconsin cheese and crackers plate | $7/person
- Sliced seasonal fresh fruit and berries | $7/person
- Hummus and pita chips | $8/person
- Whole fresh fruit assortment | $24/dozen
- Chocolate-dipped strawberries | $36/dozen
- Assorted muffins, croissants and Danishes | $60/dozen
- Assorted Gotham bagels with plain and flavored cream cheese | $72/dozen
- House-baked cookies and triple-chocolate fudge brownies | $48/dozen
- Soft pretzel bites with mustard and cheese | $48/dozen
- Afternoon tea sandwiches | $48/dozen

**MEETING BEVERAGE PACKAGES**

Barriques locally roasted coffee, decaffeinated coffee, Rishi tea, assorted soda and bottled water with continuous refreshing

- **Half Day** | $8/person
- **Full Day** | $15/person
- **Full Day Premium** | $20/person

(*includes LaCroix, Naked Juice, and fruit-infused water)

**BASED ON CONSUMPTION**

- Individual bags of popcorn | $3 each
- Individual bags of potato chips or pretzels | $3 each
- Trail mix packs | $3 each
- Granola bars | $4 each
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**PASSED HORS D’OEUVRES**

Priced per dozen, minimum of two dozen per variety required.

**CHILLED HORS D’OEUVRES**

Smoked salmon lollipops | $40

Sundried tomato jam crostini with whipped goat cheese mousse | $26

Hook’s six-year cheddar pimento crostini | $24

Thai mango and shrimp spring rolls, peanut sauce | $38

Caprese rosemary skewers with balsamic reduction | $22

Shrimp, chili, basil and coconut ceviche in a plantain cup | $40

Honduran fire and ice lobster ceviche shooters | $56

“Old-Fashioned” soaked fruit skewers | $22

Tuna tartar cones, lime-caviar sour cream | $52

Boursin fig pistachio bites, local honey drizzle on a gluten free cracker | $33

Sweet potato and rosemary tarts | $33

Creamy corn and spinach tarts | $33

Honeydew prosciutto skewers with Espelette pepper glaze | $26

**WARM HORS D’OEUVRES**

Salmon croquettes with smoked paprika remoulade | $40

Mini crab cakes with green goddess aioli | $42

Tempura asparagus-wrapped prosciutto with miso-scallion aioli | $38

Chicken yakitori skewers | $40

Korean BBQ beef skewers | $32

Pretzel bites with Gouda fondue | $22

Wisconsin “scotch” egg with spicy ranch | $48

Emmi Roth Grand Cru Reserve mac n’ cheese fritters with spicy tomato sauce | $42

Spanakopita with spinach and cheese | $26

Confit turkey meatballs | $38

Grilled lamb chops with a mint julep sauce | $52

Jerk chicken kabobs | $48

Spinach, artichoke, gruyere, parmesan mushroom caps | $26

Caramelized onion and gruyere tarts | $24

Wisconsin deep fried cheese curds with spicy garlic aioli | $35

Short rib taco with pickled red onions, cilantro, and queso fresco | $40
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**HORS D’OEUVRES STATIONS**

*(minimum of 25 guests, please)*

<table>
<thead>
<tr>
<th><strong>CRUDITE AND FRUIT TABLE</strong></th>
<th>$10/person</th>
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<tbody>
<tr>
<td>Fresh local seasonal crudité vegetables</td>
<td></td>
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<tr>
<td>Billy blue cheese dip</td>
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<tr>
<td>Green Goddess dip</td>
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<tr>
<td>Roasted red pepper hummus</td>
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<tr>
<td>Fresh sliced seasonal fruit and berries</td>
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<tr>
<td>Sliced baguettes and warm pita bread</td>
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<tr>
<th><strong>TASTE OF WISCO</strong></th>
<th>$12/person</th>
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<tbody>
<tr>
<td>Award-winning Wisconsin artisan cheese selection</td>
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<tr>
<td>Salumi and local charcuterie</td>
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<tr>
<td>House-marinated olives and cornichons</td>
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<tr>
<td>Marcona almonds and fresh berries</td>
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<tr>
<td>House and Gourmand crackers</td>
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<tr>
<td>Cracked grain mustard, local honeycomb, house-made pâté</td>
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<tr>
<th><strong>WARM DIP STATION</strong></th>
<th>$18/person (choose 2)</th>
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<tbody>
<tr>
<td>Wisconsin cheese fondue</td>
<td></td>
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<tr>
<td>Spinach, artichoke and gruyere dip</td>
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<tr>
<td>Buffalo chicken blue cheese dip</td>
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<tr>
<td>Pimento cheese dip</td>
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<tr>
<td>Baguette croutons and house-made pita chips</td>
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<tr>
<th><strong>BRUSCHETTA BAR</strong></th>
<th>$15/person (choose 3)</th>
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<tbody>
<tr>
<td>Served with Baguette crostini and pita chips</td>
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<tr>
<td>Tomato basil</td>
<td>Fig and ricotta</td>
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<tr>
<td>Spring pea and mint</td>
<td>Olive tapenade</td>
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<tr>
<td>Roasted red pepper and goat cheese</td>
<td>Mushroom ragout</td>
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<tr>
<td>Sundried tomato jam</td>
<td>Avocado and mascarpone</td>
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<tr>
<td>Pimento cheese</td>
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<tr>
<th><strong>CEVICHE BAR</strong></th>
<th>$45/person (choose 3)</th>
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<tbody>
<tr>
<td>Traditional fish ceviche</td>
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<tr>
<td>Octopus ceviche</td>
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<tr>
<td>Shrimp, chili, basil, coconut ceviche in a plantain cup</td>
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<tr>
<td>Honduran fire and ice ceviche shooter</td>
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<tr>
<td>Baby scallop ceviche</td>
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<th><strong>SLIDER BAR</strong> (choose up to 3)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with condiments and house-made chips</td>
</tr>
<tr>
<td>Mini crab cake sliders with pineapple habanero salsa $52/dozen</td>
</tr>
<tr>
<td>Mini BLT with pork belly, green leaf lettuce, sundried tomato jam and garlic aioli $48/dozen</td>
</tr>
<tr>
<td>Pork belly bao bun with pickled daikon $48/dozen</td>
</tr>
<tr>
<td>Mini Wagyu burger, Hook’s white cheddar goat cheese, garlic aioli and house-made pickles $56/dozen</td>
</tr>
<tr>
<td>Mini pimento grilled cheese on marble rye $38/dozen</td>
</tr>
<tr>
<td>Mini spicy fried chicken, Hook’s one-year cheddar and house-made pickles on a biscuit $48/dozen</td>
</tr>
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</tr>
<tr>
<td>Cubano sliders with Berkshire pork and house-made porchetta $50/dozen</td>
</tr>
</tbody>
</table>

**DISPLAYS + STATIONS**
Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 22% will be added to all food and beverage items. A $75 labor fee will be added to meal events under 25 people.

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**CASUAL SMALL PLATE STATIONS**
*(Displayed up to 2 hours to ensure quality. Minimum of 25 guests, please)*

**ASIAN STATION | $42/person**
- Pork belly bao bun, pickled daikon
- Peking duck, scallions, Mandarin pancakes
- Vegetable dumplings with hoisin dipping sauce

**MEDITERRANEAN STATION | $22/person**
- Trio of hummus: beet, avocado, and roasted garlic
- Served with house-made pita chips
- Grilled vegetable skewers
- Falafel with tahini sauce

**LATE NIGHT SNACK STATION | $30/person**
- Mini Chicago style hot dogs (toppings served on the side)
- Mini Italian beef sandwiches (au jus on the side)
- Mini deep-dish pizzas
- Cheddar & Caramel popcorn (Chicago mix)

**GRILLED CHEESE STATION | $22/person**
- Caprese
- Havarti and smoked bacon
- Caramelized onion and gruyere
- *Add tomato bisque + $5/person*

**FUN IN THE SUN STATION | $32/person**
- Crispy Brussels sprouts with red cabbage, carrot, cilantro, scallions, wonton strips, sesame seeds and yuzu soy vinaigrette

- Quinoa salad with apple cider vinaigrette, roasted grape, apricots and zucchini

- Mini veggie sliders, black bean patty, chipotle sauce and pickled carrots

- Spring pea and mint bruschetta with watermelon radish

**CHILLED SEAFOOD | $62/person**
- Chilled, smoked BBQ shrimp
- Lobster tails
- Traditional fish ceviche
- House-made cognac, cocktail sauces, mignonette and lemon
- Baguette chips and cracker assortment
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**CARVING STATIONS**

*Served with house-baked dinner rolls*

$75 attendant fee per station required

- **Uphoff local Berkshire ham with Dijon honey glaze**
  Serves approx. 50 | $350

- **Roasted Berkshire pork loin with seasonal fruit chutney**
  Serves approx. 30 | $200

- **24 hour brine rosemary-scented roasted turkey breast with cranberry orange relish**
  Serves approx. 30 | $185

- **Roasted tenderloin of beef with red wine sauce**
  Serves approx. 25 | $325

- **Prime rib of beef with garlic thyme rum and red wine sauce**
  Serves approx. 50 | $375

- **Tandoori roasted whole chicken with cucumber mint yogurt sauce**
  Serves approx. 25 | $165
**DINNER BUFFETS**

Three set price points for entrees; please select other items to complete your custom buffet. Served with Barriques locally roasted coffee, decaffeinated coffee, Rishi tea and house-baked dinner rolls. Minimum of 25 guests, please.

**SOUPS + APPETIZERS | Choose two:**
- Seasonal vegetable crudité
- Wisconsin cheese platter & assorted crackers
- Mushroom bisque with rosemary goat cheese croutons
- Sweet corn bisque
- Tomato basil soup

**SALADS | Choose two:**
- Mixed green salad with poached pears, candied pecans, goat cheese crumbles and pear vinaigrette
- Caprese salad - Roma tomatoes, fresh mozzarella and basil olive oil
- Hearts of romaine, cucumber, olive, cherry tomato, red onion, feta and oregano vinaigrette
- Caesar salad - romaine lettuce, Caesar dressing, SarVecchio cheese and croutons
- Arugula salad with shaved fennel, pickled radish, Pecorino dust, hazelnut essence and basil vinaigrette

**VEGETABLES | Choose one:**
- Roasted honey rainbow carrots
- Grilled broccolini with lemon and pepper flakes
- Roasted asparagus with lemon zest and pancetta crisp

**STARCH | Choose one:**
- Yukon Gold potato purée
- Roasted fingerling potatoes with a chive purée
- Creamy mushroom polenta
- Sweet potato dauphinoise

**DESSERTS | Choose two:**
- Edgewater's “Old-Fashioned Cake”
- Fresh sliced fruits and berries
- Lemon meringue tarts
- Dark chocolate mousse cake
- Pecan tarts

**BUFFET ENTRÉES**
- Roasted turmeric-scented chicken
- Braised beef short ribs, red wine sauce $60/person
- Grilled salmon fillet, Romesco sauce, mushrooms and onions
- Pepper-crusted sliced sirloin of beef, sauce bordelaise $80/person
- Grilled citrus chicken with a fresh citrus butter sauce
- Pan-seared halibut, chardonnay cream sauce
- Sliced tenderloin of beef, cabernet demi-glace $95/person

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PLATED AND SERVED DINNERS
Price is based on one soup or salad choice and one entrée. Served with Barriques locally roasted coffee, decaffeinated coffee, Rishi tea and house-baked dinner rolls. An additional $3 per person fee will apply for each additional entrée selection (other than vegetarian choice).

SOUP
Butternut squash soup
Cannellini bean and tomato soup with Tuscan kale
Coconut curry soup
Lentil soup
Mushroom bisque
Sweet corn bisque
Tomato basil soup
Tortilla soup

SALAD
Mixed green salad with poached pears, candied pecans, goat cheese crumbles and pear vinaigrette
Caprese salad – Roma tomatoes, fresh Wisconsin mozzarella and basil olive oil
Hearts of Romaine, cucumbers, olives, cherry tomatoes, red onion, feta and oregano vinaigrette
Caesar salad - romaine lettuce, Caesar dressing, SarVecchio cheese and croutons
Arugula salad with shaved fennel, pickled radish, pecorino dust, hazelnut and basil vinaigrette

APPETIZERS (Additional course)
Berkshire pork belly with parsnip purée, Spotted Cow maple reduction and cucumber $13/person
Shaved local Wisconsin ham, burrata, peach compote, balsamic reduction and walnut raisin crisp $12/person
Grilled octopus salad, salsa Verde, cannellini beans and arugula $16/person
Black pepper, white cheddar goat cheese panna cotta, micro basil and sherry vinegar reduction $12/person
Lump crab cake, spicy tomato aioli, fennel and watercress salad $17/person
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**PLATED AND SERVED DINNERS**

*Price is based on one soup or salad choice and one entrée. Served with Barriques locally roasted coffee, decaffeinated coffee, Rishi tea and house-baked dinner rolls. An additional $3 per person fee will apply for each additional entrée selection (other than vegetarian choice).*

**ENTRÉES**

Braised beef short ribs with lyonnaise potatoes and tomato salsa  
$52/person

Pan seared filet with Yukon gold potato purée and grilled asparagus with a red wine reduction  
$62/person

Texas spice-rubbed ribeye with sweet corn cake, crispy Brussels sprouts and Guajillo red wine sauce  
$72/person

Chicken breast stuffed with chorizo and manchego cheese with sautéed green beans and roasted saffron rice pilaf  
$40/person

Seared salmon with a celery root purée and sautéed Swiss chard  
$52/person

Citrus grilled chicken breast with roasted fingerling potatoes, spinach, and citrus butter sauce  
$38/person

Pan seared sea bass with a wild mushroom risotto and chili oil  
$58/person

10 oz. grilled pork chop with vegetable and potato hash and pine nut gremolata  
$55/person

**SURF AND TURF COMBO ENTRÉES**

Petite filet and seared salmon with Yukon gold potato purée and grilled asparagus  
$65/person

Petite filet and grilled herb-garlic shrimp with sweet potato purée and roasted Brussels sprouts  
$72/person

Petite filet and grilled lobster tail with herb shallot butter, roasted fingerling potatoes and spiced broccolini  
$85/person

Chicken roulade and crab-pancetta stuffing with a béarnaise sauce, hericots verts and roasted shallots  
$60/person
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PLATED AND SERVED VEGETARIAN ENTRÉES

Chickpea and zucchini tagine
$25/person

Mushroom strudel with fava bean purée
$25/person

Vegan cabbage roll stuffed with quinoa, herbs, and mushrooms with eggplant caponata
$28/person

Chickpea cake with a spiced tomato jam and pickled fennel
$25/person

Farro risotto with asparagus and fava beans with corn purée and chili oil
$28/person

Vegan saffron pot au jus with seasonal vegetables and tagliatelle pasta
$28/person

Crispy Brussels sprouts with red cabbage, carrot, cilantro, scallions, wonton strips, sesame seed and yuzu soy vinaigrette
$25/person

PLATED AND SERVED DESSERTS
(Additional course)

Lemon meringue tart with raspberry coulis
$10/person

Strawberry shortcake
$10/person

Seasonal cheesecake with Chantilly cream
$10/person

Flourless chocolate cake
$10/person

Vanilla bean crème brûlée with a sablé breton
$10/person

Tiramisu
$10/person

Edgewater’s “Old-Fashioned” cake
$10/person
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SWEET TABLE SELECTIONS
Priced per dozen, minimum order of two dozen each variety required.

Chocolate dipped strawberries | $36
House-made “Kitt Katts” | $32
Lemon meringue tarts | $26
Key lime tartlets | $28
Miniature eclair | $28
Chocolate mousse cups | $28
Miniature crème brûlée | $30
Fresh fruit tartlets | $26
Pecan tarts | $26
Miniature cupcakes | $34
Chocolate truffles | $34
French macaroons | $34
Assorted cookies | $28
Cheesecake pops | $36
Miniature cream puffs | $26
Edgewater's miniature “Old-Fashioned” cakes | $34
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**CASH BAR OPTIONS**
Pricing includes gratuity and tax. Bartender Fee: $50/hr. Three hour minimum. One bartender per 75 guests required. Fee waived with every $300 spent per bar, per hour.

**SIGNATURE BAR | $8.50 each**
Reyka Vodka, New Amsterdam Gin, Don Q Rum, Sauza
Blue Silver Tequila, Canadian Club Whiskey, Dewars White
Label Scotch, Jim Beam Bourbon, E&J Brandy

**PREMIUM BAR | $9.50 each**
Ketel One Vodka, Tito’s Vodka, Death’s Door Gin,
Tanqueray Gin, Bacardi Rum, Captain Morgan’s Rum, Jose
Cuervo Gold Tequila, Crown Royal Whiskey, Jack Daniel’s
Whiskey, Maker’s Mark Bourbon, Johnnie Walker Black
Label Scotch Whiskey, Jameson Irish Whiskey, Southern
Comfort, Korbel Brandy, Kahlua, Bailey’s, Amaretto
Disaronno

**BEER, WINE AND MORE**
Bottled Craft/Local Beers | New Glarus Spotted Cow, Capitol Amber, Central Waters Rift IPA, Ale Asylum Hopalicious
$7/bottle

Bottled Domestic Beer | Miller Lite, Non-Alcoholic Clausthaluer
$6/beer

Bottled Imported Beer | Heineken
$7/bottle

House Wines | Trinity Oaks Chardonnay, Pinot Grigio, Pinot Noir, Merlot, Cabernet Sauvignon
Sycamore Lane White Zinfandel
Chateau La Graviere Bordeaux Blanc Sauvignon Blanc
$8.50/glass

Soft drinks and mineral waters
$3.75 each
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HOSTED BAR OPTIONS
Bartender Fee: $50/hr. Three hour minimum. One bartender per 75 guests required. Fee waived with every $300 spent per bar, per hour.

SIGNATURE BAR | $8 each
Reyka Vodka, New Amsterdam Gin, Don Q Rum, Sauza
Blue Silver Tequila, Canadian Club Whiskey, Dewars White
Label Scotch, Jim Beam Bourbon, E&J Brandy

PREMIUM BAR | $9 each
Ketel One Vodka, Tito’s Vodka, Death’s Door Gin,
Tanqueray Gin, Bacardi Rum, Captain Morgan’s Rum, Jose
Cuervo Gold Tequila, Crown Royal Whiskey, Jack Daniel’s
Whiskey, Maker’s Mark Bourbon, Johnnie Walker Black
Label Scotch Whiskey, Jameson Irish Whiskey, Southern
Comfort, Korbel Brandy, Kahlua, Bailey’s, Amaretto
Disaronno

BEER, WINE AND MORE
Bottled Craft/Local Beers | New Glarus Spotted Cow,
Capitol Amber, Central Waters Rift IPA, Ale Asylum
Hopalicious
$6/bottle

Bottled Domestic Beer | Miller Lite, Non-Alcoholic
Clausthaluer
$5/beer

Bottled Imported Beer | Heineken
$6/bottle

House Wines | Trinity Oaks Chardonnay, Pinot Grigio,
Pinot Noir, Merlot, Cabernet Sauvignon,
Sycamore Lane White Zinfandel
Chateau La Graviere Bordeaux Blanc Sauvignon Blanc
$7.50/glass

Soft drinks and mineral waters
$3.75 each
BAR PACKAGES
Bartender Fee: $50/hr. Three hour minimum. One bartender per 75 guests required. Fee waived with every $300 spent per bar, per hour.

HOSTED BAR PACKAGE
Minimum of 50 guests, priced per person.

<table>
<thead>
<tr>
<th></th>
<th>Signature Bar</th>
<th>Premium Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>$18</td>
<td>$20</td>
</tr>
<tr>
<td>Two Hours</td>
<td>$24</td>
<td>$27</td>
</tr>
<tr>
<td>Three Hours</td>
<td>$30</td>
<td>$35</td>
</tr>
<tr>
<td>Four Hours</td>
<td>$36</td>
<td>$44</td>
</tr>
</tbody>
</table>

BEER AND WINE ONLY PACKAGE
Minimum of 25 guests, priced per person

Includes house selections:
Bottled craft/local beer | New Glarus Spotted Cow, Capitol Amber, Central Waters Rift IPA, Ale Asylum Hopalicious
Bottled domestic beer | Miller Lite, Non-Alcoholic Clausthauer
Bottled imported beer | Heineken
House wine by the glass | Trinity Oaks Chardonnay, Pinot Grigio, Pinot Noir, Merlot, Cabernet Sauvignon
| Sycamore Lane White Zinfandel | Chateau La Graviere Bordeaux Blanc Sauvignon Blanc

Soft drinks and mineral waters

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<td>One Hour</td>
<td>$14</td>
</tr>
<tr>
<td>Two Hours</td>
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WINE LIST
Priced by the bottle. Please inquire for premium selections.

WHITES

SPARKLING/CHAMPAGNE
Tavernello Prosecco, Italy $38
Domaine Chandon Brut, California $50
Nicolas Feuillatte, Champagne, France $80
Veuve Clicquot, Champagne, France $110

WHITE WINES
Montevina Pinot Grigio, California $33
Selbach-Oster Riesling, Germany $36

SAUVIGNON BLANC
Whitehall Lane, Napa Valley $36
Duckhorn Vineyards, Napa Valley $55
Kim Crawford, New Zealand $50

CHARDONNAY
Chateau St. Michelle, Washington $34
Napa Cellars, California $40
William F-evre Chablis, France $55
Groth Wines, Napa, California $75

REDS

PINOT NOIR
Poppy Wines, Monterey $36
La Crema, Monterey $55
Hartford Court, Russian River Valley $80

MERLOT
Kendall-Jackson, California $36
Duckhorn Vineyards, Napa Valley $75

MALBEC and ZINFANDEL
Terrazas Malbec, Argentina $36
Verum “Reserva” Malbec, Argentina $62
Shannon Ridge Zinfandel, California, California $50

CABERNET SAUVIGNON
Louis Martini, California $35
Wente Reserve, California $58
Robert Mondavi, Napa, California $75
Faust, Napa, California $90
Jordan Wines, Alexander Valley $125

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